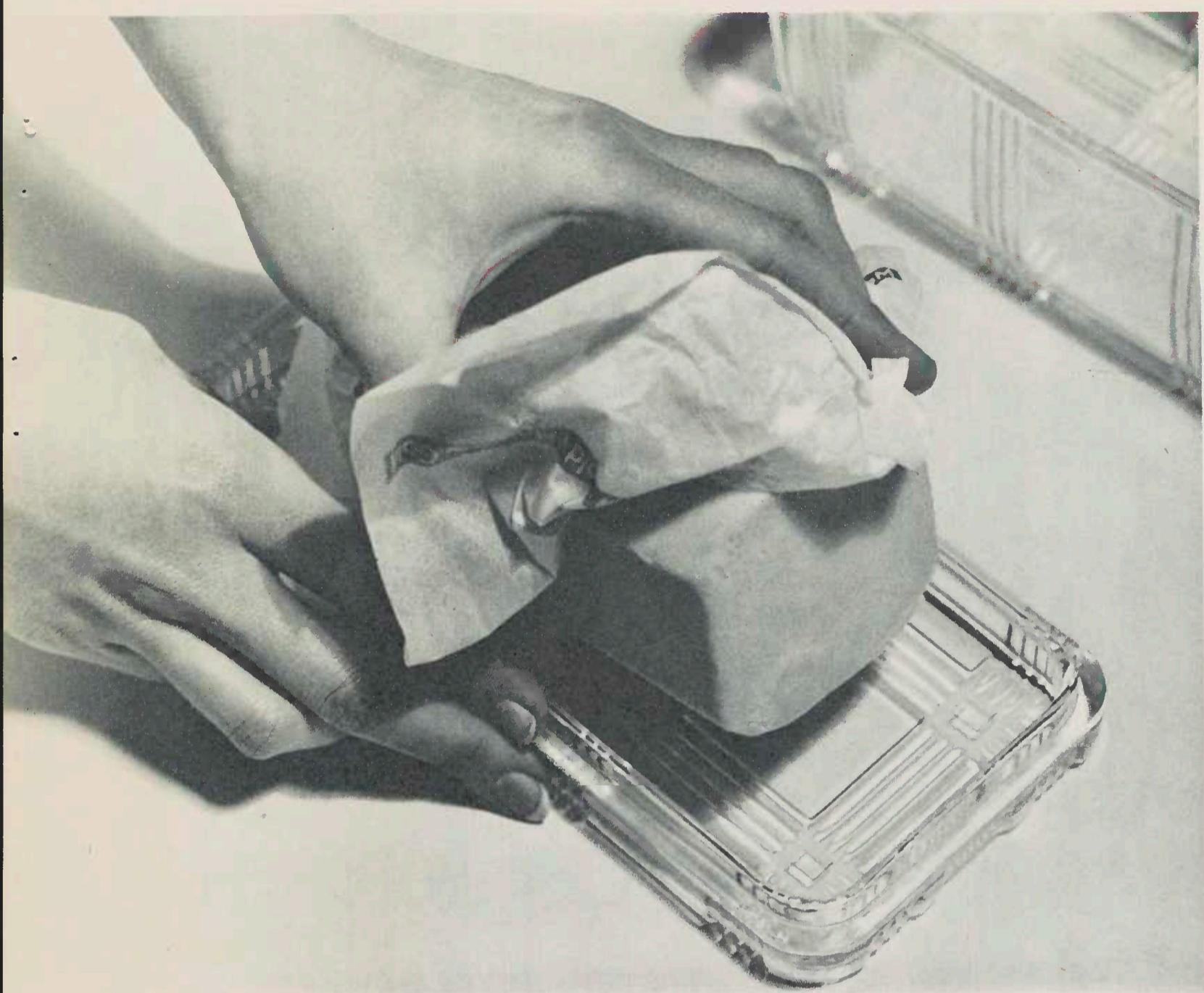


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Do not assume content reflects current scientific knowledge, policies, or practices.

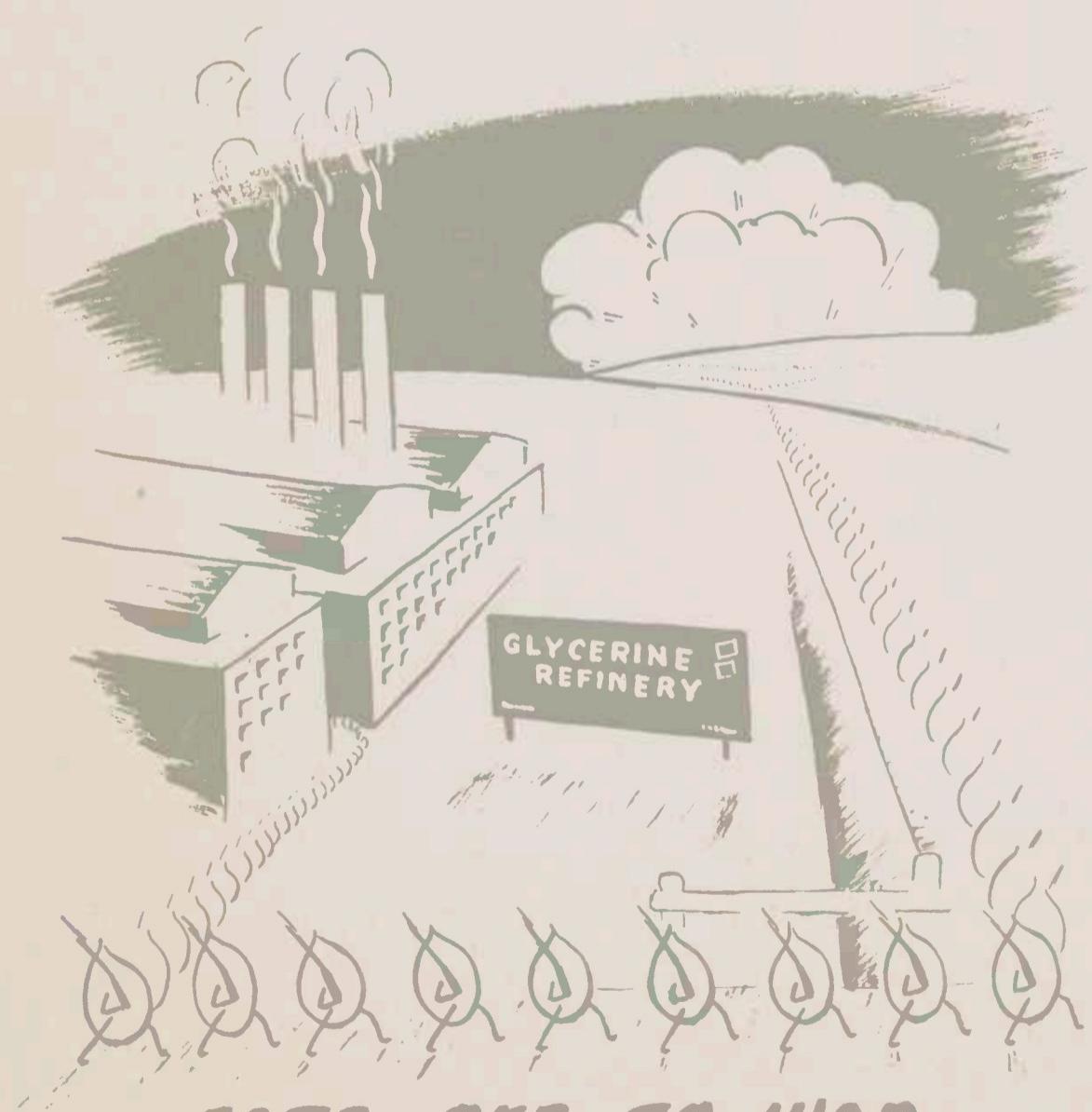
SAVE EVERY DROP OF OIL OR FAT



- Put table fats in covered dish.
- Store in cold, dark place.... away from strong odors.



- Keep cooking fats in cool.... dry.... dark place.
 - Strain fat drippings to remove food particles...store in clean jars.
- ✗ Don't let stand on back of stove.



FATS OFF TO WAR



FIGHT FOOD WASTE *in the home*

BUREAU OF HOME ECONOMICS
U.S. DEPARTMENT OF AGRICULTURE